



Pistachio Chocolate Chip Cookies

Course: **Uncategorized**

Servings
8 servings

Prep time
30 minutes

Cooking time
15 minutes

Total time
45 minutes

Ingredients

113g unsalted butter (8 tbsp)

70g light brown sugar (½ cup)

30g granulated sugar (¼ cup)

1 egg, room temperature

130g all-purpose flour (1 cup)

½ tsp baking powder

½ tsp baking soda

½ tsp salt

100g semi-sweet chocolate, chopped (⅔ cup)

80g shelled pistachios, chopped or crushed (¾ cup)

Pistachio cream (for the filling & topping, as much as you like)

Directions

Brown the Butter

- 1 In a small saucepan, melt the unsalted butter over medium heat. Keep stirring occasionally until it turns amber with tiny brown specks at the bottom. Browning the butter this way brings out a rich, nutty flavor that enhances the cookies. Once browned, pour it into a mixing bowl and place in the freezer for about 5 minutes to cool slightly. You should have about 90g of brown butter. If it's slightly less, you can add a few grams of water to make up the difference.

Prepare the Cookie Dough

- 2 **Mix Sugars and Butter:** Once the butter has cooled, add both the light brown sugar and granulated sugar to the bowl. Whisk until smooth.

- 3 Add Egg and Vanilla:** Add in the room-temperature egg and vanilla extract, whisking until everything is well combined. The dough should be smooth and creamy at this stage.
- 4 Incorporate Dry Ingredients:** In another bowl, combine the all-purpose flour, baking powder, baking soda, and salt. Gradually fold these dry ingredients into the wet mixture using a rubber spatula. Mix until only a few flour streaks remain. This will prevent over-mixing, which could make the cookies tough.
- 5 Add Chocolate and Pistachios:** Finally, fold in the chopped chocolate and crushed pistachios, making sure they're evenly distributed.

Chill the Dough & Prepare the Filling

- 6** Cover the bowl tightly with plastic wrap and place it in the fridge for at least 30 minutes. This chilling step allows the flavors to meld and helps the cookies hold their shape while baking. If you chill the dough longer, you may need to let it sit at room temperature for 10-20 minutes before scooping.
- 7** Scoop teaspoon-sized dollops of pistachio cream onto a baking sheet lined with parchment paper, then freeze until firm. Once frozen, place a pistachio cream dollop in the center of each cookie before baking for a deliciously creamy filling!

Bake the Cookies

- 8 Preheat the Oven:** While the dough chills, preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper or a silicone mat.
- 9 Scoop the Dough:** Use a cookie scoop or measure out heaping 3-tablespoon portions of dough. Place frozen Pistachio Cream in the middle and roll into a ball. Space each cookie out on the baking sheet to allow for spreading.
- 10 Bake:** Bake for 12-14 minutes, or until the edges of the cookies start to turn golden brown. For a bakery-style look, top each cookie with extra chocolate chunks and pistachios before baking.

Optional Garnishes

- 11** While the cookies are still warm, you can sprinkle flaky salt, extra crushed pistachios, or even edible